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( पहला पुनरीक्षण )

*Indian Standard*

**CASHEW KERNELS — SPECIFICATION**

*( First Revision )*

ICS 67.080.10

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**BUREAU OF INDIAN STANDARDS**

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**Price Group 3**

## FOREWORD

This Indian Standard (First Revision) was adopted by the Bureau of Indian Standards, after the draft finalized by the Processed Fruits and Vegetable Products Sectional Committee had been approved by the Food and Agriculture Division Council.

Cashew kernels are extracted from cashew nuts by roasting, shelling and peeling. Extracted kernels are then graded.

This standard was first published in 1975. This revision is being brought about to update and align the requirements of cashew kernels with specifications of The Cashew Export Promotion Council of India, laid down by the Government of India under the *Export (Quality Control and Inspection) Act, 1963*.

For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of a test or analysis, shall be rounded off in accordance with IS 2 : 1960 'Rules for rounding off numerical values (*revised*)'. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

# *Indian Standard*

## CASHEW KERNELS — SPECIFICATION

### ( *First Revision* )

#### 1 SCOPE

**1.1** This standard specifies requirements and methods of sampling and test for kernels obtained from cashew nuts (*Anacardium occidentale* Linnaeus).

#### 2 REFERENCES

The standards given below contain provisions which, through reference in this text, constitute provisions of this standard. At the time of publication, the editions indicated were valid. All standards are subject to revision and parties to agreements based on this standard are encouraged to investigate the possibility of applying the most recent editions of these standards:

<i>IS No.</i>	<i>Title</i>
460 (Part 1) : 1985	Specification for test sieves: Part 1 Wire cloth test sieves ( <i>third revision</i> )
1797 : 1985	Methods of test for spices and condiments ( <i>second revision</i> )
4624 : 1978	Specification for dehydrated peas ( <i>first revision</i> )
16117 : 2013	Chilgoza nuts — Specification

#### 3 REQUIREMENTS

##### 3.1 General Characteristics

Cashew kernels shall be obtained through roasting, shelling and peeling cashew nuts (*Anacardium occidentale* Linnaeus). The kernels shall be reasonably dry. They shall have the characteristic shape. They may be either scorched or unscorched and in the form of wholes or pieces. Cashew kernels shall be completely free from rancid kernels.

##### 3.2 Visual Examination

Samples of cashew kernels shall be tested for conformity with the requirements of this specification.

##### 3.3 Freedom from Moulds, Insects, etc

Cashew kernels shall be free from living insects and moulds and shall be practically free from dead insects, insect fragments and rodent contamination visible to the naked eye (corrected if necessary, for abnormal vision) with such magnification as may be necessary

in any particular case. If the magnification exceeds 10X, this fact shall be stated in test report.

##### 3.4 Extraneous Matter

Cashew kernels shall be practically free from extraneous matter, such as stones, dirt or any other foreign matter.

##### 3.5 Extraneous Vegetable Matter

Extraneous vegetable matter like stalks, pieces of shells, pits, fibre and peel shall not be more than 1.0 percent by mass when tested as per 4 of IS 1797.

##### 3.6 Acidity

Acidity of extracted fat expressed as oleic acid shall not be more than 1.25 percent when determined as per Annex B of IS 16117.

##### 3.7 Moisture Content

The cashew kernels shall have a moisture content not greater than 5 percent (*m/m*) when determined according to the method given in Appendix A of IS 4624.

**3.8** The pesticide residues, heavy metals, aflatoxins, etc, if any in the product shall not exceed the limit as prescribed in *Food Safety and Standards Act, 2006* and the Rules made thereunder. Additionally, requirements of *Food Safety and Standards Act, 2006* and *Legal Metrology (Packaged Commodities) Rules, 2011* wherever applicable have to be complied with.

##### 3.7 Grades

The grade designations, trade names and characteristics of cashew kernels are given in Annex A.

#### 4 PACKING AND MARKING

##### 4.1 Packing

**4.1.1** Cashew kernels should be packed in new, clean, dry and leak-proof containers and the containers shall be securely closed and sealed in such a manner that the cashew kernels remain in an inert atmospheric conditions inside the container.

##### 4.2 Marking

**4.2.1** The following particulars shall be marked or labeled on each container:

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- a) Name of the material;
- b) Name and address of the packer/manufacturer (as required by the buyer);
- c) Net quantity;
- d) Grade of the material;
- e) Name of the country, where packed; and
- f) Any other marking required by the purchaser.

**4.2.2 BIS Certification Marking**

The product may also be marked with the Standard Mark.

**4.2.2.1** The use of the Standard Mark is governed by the provisions of the *Bureau of Indian Standards Act, 1986* and the Rules and Regulations made thereunder. The details of conditions under which the licence for the use of Standard Mark may be granted to manufacturers or producers may be obtained from the Bureau of Indian Standards.

**5 SAMPLING**

**5.1** Representative samples of the material for testing conformity to this specification shall be drawn according to the method given in Appendix G of IS 4624.

**ANNEX A**  
(Clause 3.7)

**GRADE DESIGNATIONS, TRADE NAMES AND  
CHARACTERISTICS OF CASHEW KERNELS**

**A-1 CASHEW KERNELS — WHITE WHOLES**

<i>Grade Designation</i>	<i>Trade Name</i>	<i>Colour/Characteristics</i>	<i>Count/500 g Size Description</i>	<i>Broken Maximum (Percent)</i>	<i>NLSG NLG Maximum (Percent)</i>
W-150	White wholes	White/pale ivory/light ash, characteristic shape	140-165	5	5 (NLSG & SW together)
W-180	do	do	175-200	do	do
W-210	do	do	220-230	do	do
W-240	do	do	240-265	do	do
W-320	do	do	330-350	do	do
W-450	do	do	440-490	do	do
W-500	do	do	495-550	do	5 (SW)
<b>Remarks</b> — Kernels shall be completely free from infestation, insect damage, mould, rancidity, adhering tests and objectionable extraneous matter. Scraped and partially shriveled kernels also permitted provided such scraping/shriving does not affect the characteristic shaper of the kernel.					

**A-2 CASHEW KERNELS — SCORCHED WHOLES**

<i>Grade Designation</i>	<i>Trade Name</i>	<i>Colour/Characteristics</i>	<i>Count/500 g Size Description</i>	<i>Broken Maximum (Percent)</i>	<i>NLSG NLG Maximum (Percent)</i>
SW	Scorched wholes	Kernels may be scorched/slightly darkened due to over-heating while roasting or drying in drier/borma	N.A.	5	7.5 (SSW)
SW-180	do	do	185-200	do	7.5 (NLSG & SSW together)
SW-210	do	do	220-230	do	do
SW-240	do	do	240-265	do	do
SW-320	do	do	330-350	do	do
SW-360	do	do	375-400	do	do
SW-450	do	do	440-495	do	do
SW-500	do	do	495-500	do	7.5 (SSW)

**Remarks** — Kernels shall be completely free from infestation, insect damage, mould, rancidity, adhering tests and objectionable extraneous matter. Scraped and partially shriveled kernels also permitted provided such scraping/shriving does not affect the characteristic shaper of the kernel.

**A-3 CASHEW KERNELS — DESSERT WHOLES**

<i>Grade Designation</i>	<i>Trade Name</i>	<i>Colour/Characteristics</i>	<i>Count/500 g Size Description</i>	<i>Broken Maximum (Percent)</i>	<i>NLSG NLG Maximum (Percent)</i>
SSW	Scorched wholes seconds	Kernels may be over-scorched, immature, shriveled ( <i>Pirival</i> ), speckled ( <i>Karaniram</i> ), discoloured and light blue	N.A.	5	7.5 (DW)
DW	Dessert wholes	Kernels may be deep scorched, deep brown, deep blue, speckled, discoloured and black spotted	N.A.	5	—

**Remarks** — Kernels shall be completely free from infestation, insect damage, mould, rancidity, adhering tests and objectionable extraneous matter.

## A-4 CASHEW KERNELS — WHITE PIECES

<i>Grade Designation</i>	<i>Trade Name</i>	<i>Colour/Characteristics</i>	<i>Count/500 g Size Description</i>	<i>Broken Maximum (Percent)</i>	<i>NLSG NLG Maximum (Percent)</i>
B	Butts	White/pale ivory or light ash. Kernels broken cross-wise (evenly or unevenly) naturally attached	N.A.	5	5 (SB)
S	Splits	White/pale ivory or light ash. Kernels split naturally lengthwise	N.A.	5	5 (SS)
LWP	Large white pieces	White/pale ivory or light ash	Kernels broken into more than two pieces and not passing through 4 mesh 16 SWG sieve/4.75 mm. IS Sieve ( <i>see</i> IS 460)	Nil	5 (SW & SP together)
SWP	Small white pieces	do	Broken kernels smaller than those described on LWP but not passing through 6 mesh 20 SWG sieve/2.80 mm IS Sieve ( <i>see</i> IS 460)	Nil	5 (BB & SSP together)
BB	Baby bits	do	Plemules and broken kernels smaller than those described as SWP but not passing through a 10 mesh 24 SWG Sieve/1.70 mm IS Sieve ( <i>see</i> IS 460)	Nil	1 percent (Cashew powder)

**Remarks** — Kernels shall be completely free from infestation, insect damage, mould, rancidity, adhering tests and objectionable extraneous matter. Scraped and partially shriveled kernels also permitted provided such scraping/shriveling does not affect the characteristic shaper of the kernel.

**A-5 CASHEW KERNELS — SCORCHED PIECES**

<i>Grade Designation</i>	<i>Trade Name</i>	<i>Colour/Characteristics</i>	<i>Count/500 g Size Description</i>	<i>Broken Maximum (Percent)</i>	<i>NLSG NLG Maximum (Percent)</i>
SB	Scorched butts	Kernels broken crosswise (evenly or unevenly) and naturally attached. Kernels may be scorched/slightly darkened due to overheating while roasting or drying in the drier/borma	N.A.	5	7.5 (DB)
SS	Scorched splits	Kernels split naturally lengthwise. Kernels may be scorched/slightly darkened due to overheating while roasting or drying in the drier/borma	N.A.	5	7.5 (DS)
SP	Scorched pieces	Kernels may be scorched/slightly darkened due to overheating while roasting or drying in the drier/borma	Pieces not passing through a 4 mesh 16 SWG Sieve/4.75 mm IS Sieve ( <i>see</i> IS 460)	Nil	7.5 (SSP & SPS together)
SSP	Scorched small pieces	Kernels may be scorched/slightly darkened due to overheating while roasting or drying in the drier/borma	Pieces smaller than SP but not passing through a 6 mesh 20 SWG sieve/2.80 mm IS Sieve ( <i>see</i> IS 460)	Nil	5 (DSP)

**Remarks** — Kernels shall be completely free from infestation, insect damage, mould, rancidity, adhering tests and objectionable extraneous matter. Scraped and partially shriveled kernels also permitted provided such scraping/shriving does not affect the characteristic shaper of the kernel.

**A-6 CASHEW KERNELS — DESSERT PIECES**

<i>Grade Designation</i>	<i>Trade Name</i>	<i>Colour/Characteristics</i>	<i>Count/500 g Size Description</i>	<i>Broken Maximum (Percent)</i>	<i>NLSG NLG Maximum (Percent)</i>
SPS	Scorched pieces seconds	Kernels may be over-scorched, immature, shriveled ( <i>Pirival</i> ), speckled ( <i>Karaniram</i> ), discoloured and light blue	Kernels broken into pieces but not passing through a 4 mesh 16 SWG sieve/4.75 mm IS Sieve ( <i>see</i> IS 460)	Nil	7.5 (DP & DSP together)
DP	Dessert pieces	Kernels may be deep scorched, deep brown, deep blue, speckled, discoloured and black spotted	Kernels broken into pieces but not passing through a 4 mesh 16 SWG sieve/4.75 mm IS Sieve ( <i>see</i> IS 460)	Nil	7.5 (DSP)

**Remarks** — Kernels shall be completely free from infestation, insect damage, mould, rancidity, adhering tests and objectionable extraneous matter. Scraped and partially shriveled kernels also permitted provided such scraping/shriving does not affect the characteristic shaper of the kernel.

NLSG denotes : Next Lower Size Grade

NLG denotes : Next Lower Grade





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### Amendments Issued Since Publication

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